Best Oatmeal Cookies (makes about 3 dozen cookies)

Ingredients:

2	eggs, well beaten
1 Tb	vanilla
1 c	raisins
1¼ c	butter, room temp
1 c	brown sugar
½ c	white sugar
1½ c	flour
1 ts	salt
1 ts	baking soda
2 ts	cinammon
½ ts	ginger
½ ts	nutmeg
3 c	oatmeal (quick cooking or old fashioned, not instant)
½ c	dark chocolate chips (optional)
½ c	chopped nuts (optional)

Directions:

The key is to soak the raisins. This makes all the difference in the world. Beat eggs and vanilla together and then add the raisins, stir. Soak for an hour or two and stir occasionally.

Preheat to 350 F

Cream butter and sugars with mixer. In a separate bowl combine flour, salt, baking soda, cinammon, ginger & nutmeg. Stir the dry ingredients until well blended. Add dry ingredients to creamed mixture and mix well. Now add in the egg & raisin mixture. Add oatmeal and (optional!) chocolate chips and/or nuts. Combine well.

Form into balls on cookie sheet. Bake 10 minutes. Let cool on cookie sheet for 2-5 minutes or until firm enough to transfer to wire rack.

LEGEND: c = cup (about 240ml)   ts = teaspoon   Tb = tablespoon